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Williams-Sonoma Test Kitchen
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#203263 in Books Test Kitchen Williams Sonoma 2017-04-25 2017-04-25 Original language: English 9.00 x .60 x 7.501, #File Name: 1681881764104 pages Favorite Cookies More Than 40 Recipes for Iconic Treats | File size: 55.Mb

Williams-Sonoma Test Kitchen : Favorite Cookies: More than 40 Recipes for Iconic Treats before purchasing it in order to gauge whether or not it would be worth my time, and all praised Favorite Cookies: More than 40 Recipes for Iconic Treats:

This comprehensive collection of over 3 dozen cookie recipes provides all the much-loved classics, along with tips and variations on how to make them unique. The beautifully photographed volume will feature recipes for holiday and gift giving, but will also include drop cookies, bars sandwich cookies. The recipes are simple enough to be understood by beginning bakers, and share a timeless quality that will make them cherished by cooks of all levels. The recipes are the type home cooks will return to again and again. Whether yoursquo;re an avid baker or a novice, the experts at the Williams-Sonoma Test Kitchen have you covered. Inside this inspiring volume, you'll find 37 recipes for all types of cookies, including drop cookies, holiday cookies, sandwiched cookies, and bar cookies. Step-by-step photography and instructions illustrate how to roll out dough, cut cookie shapes, and decorate with panache. Drop Cookies: Chocolate

Chip; Peanut Butter; Oatmeal Raisin; Cowboy; Coconut, Butterscotch, and Macadamia; Chocolate Crinkle. Holiday Cookies/Gift Giving Cookies: Sugar; Gingersnap Molasses; Gingerbread molasses; Spritz; Snickerdoodle; Candy Cane; Peppermint bark; Thumbprints; Meringues; Florentines; Almond Crescent. Sandwich Cookies: Chocolate pretzel and peanut butter sandwich cookie; Lemon cream cookie sandwiches; Homemade oreos Bars: Blondie; Toffee Triangles; Peanut Butter Rice Crispy Brownie Bars; 7-Layer Bar; Srsquo;more Brownie; Orange Creamsicle.

About the Author Since its founding by Chuck Williams in 1956, the Williams-Sonoma brand has been bringing people together around food. Williams-Sonoma is a leading specialty retailer of high-quality products for the kitchen and home, providing world-class service and an engaging customer experience. The Williams-Sonoma Test Kitchen spearheads the development of culinary content for the brand's catalog, website, blog, social media programs, cooking schools, and special events. Excerpt. copy; Reprinted by permission. All rights reserved. Srsquo;Mores Brownies

1 cup (8 oz/250 g) unsalted butter, plus more for greasing

10 oz (315 g) bittersweet chocolate, finely chopped

1 cup (8 oz/250 g) granulated sugar

$\frac{3}{4}$ cup (6 oz/185 g) firmly packed light brown sugar

4 large eggs

2 teaspoons pure vanilla extract

1 teaspoon kosher salt

1 1/3 cups (5 1/2 oz/170 g) cake flour

3 tablespoons natural cocoa powder

About 6 graham crackers, roughly crushed with your hands

About 12 jumbo marshmallows

Makes 12 brownies

Preheat the oven to 350deg;F (180deg;C). Generously butter a 9-by-13-inch (23-by-33-cm) baking dish.

In a large saucepan over low heat, combine the butter and chocolate and heat, stirring often, until melted, about 4 minutes. Remove from the heat and whisk in the granulated sugar and brown sugar. Whisk in the eggs one at a time, beating well after each addition. Whisk in the vanilla and salt.

Sift the flour and cocoa powder over the chocolate mixture and, using a rubber spatula, stir in until just blended. Stir in the graham crackers.

Pour the batter into the prepared baking dish and spread evenly. Top evenly with the marshmallows.

Tip: To make it easier to cut the brownies, fill a tall glass or pitcher with very hot water. Dip your knife in the water and wipe it off with a paper towel before each cut. This technique also works great for cutting cookie bars and frosted layer cakes.